

Marwick's

LUNCH MENU

If you are staying in the hotel on “dinner, bed & breakfast” terms, your rate includes an evening food allocation of £50.00 per guest

NIBBLES

Marinated olives £4.50 V

Goat cheese & black pepper popcorn £5.00 V

Mini hash browns topped with bacon & cheese, sour cream £8.50 V

Toasted flat bread, red pepper hummus, pumpkin seeds £6.50 V

Selection of bread rolls, South Downs butter £5.00 V

STARTERS

Roasted tomato & basil soup

Artichoke pesto, croutons £8.95 GFO

Chicken terrine

Smoked cheese & bacon scone, piccalilli £10.00

Home smoked Scottish salmon

Celeriac remoulade, rye bread £14.50 GFO

Tempura king prawns

Sweet chilli sauce, carrot & coriander salad £12.50 GFO

Twice baked blue cheese soufflé

Cheddar & spring onion sauce £10.00 V

Greek salad, cherry tomatoes

Cucumber, kalamata olives, red onion, Mizithra cheese £11.50 V

MAIN COURSES

Tempura haddock

Triple cooked chips, pea & mint purée, tartare sauce, watercress salad £19.85 GFO

Harissa spiced chicken skewer or mushroom & halloumi cheese skewer

Red pepper hummus, greek salad, couscous, tzatziki, pitta bread £19.50 GFO

Trenchmore Farm Wagyu beef burger

Smoked Applewood cheese, thick cut bacon, sweet potato fries, house salad, coleslaw £19.50 GFO

Hampshire chalk stream trout

Dill mashed potato, stem broccoli, lemon & dill sauce £24.50 GF

Mushroom & cheese tortellini

Sussex mushrooms, baby spinach, hazelnuts, parmesan cheese £17.50

Buddha bowl

Red pepper hummus, couscous salad, balsamic onions, harissa meze, burrata cheese, avocado, olives, flat bread £19.50 VEGAN GFO

Add harissa chicken skewer or crevettes £5.00

Roast rump of beef

Duck fat potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables, red wine, gravy £24.50 GFO

SIDE DISHES

£6.00 each

Bubble & squeak topped with cheddar cheese

Koffmann's fries with smoked garlic mayonnaise

Stem broccoli with garlic & herb butter

DESSERTS

Lemon sponge

Blueberry & gin compote mascarpone £9.25 V

Coconut parfait

Mango sorbet, lychees £9.00 VEGAN

Banana split

Jersey soft serve vanilla ice cream, chocolate ice cream, caramelised banana, whipped cream, chocolate sauce, toasted almonds, topped with Maraschino cherry £8.75 V GFO

Knickerbocker glory

Vanilla & strawberry ice cream, whipped cream, pistachio nuts, pineapple, Italian meringue £10.50 V GFO

Warm single origin chocolate brownie

Vanilla ice cream & salted toffee sauce £9.25 V

Marwick's cheese board

Oat cakes, crackers, quince jelly, grapes £12.50 V GFO

COFFEE OR TEA

All served with artisan chocolates

Cafetière (decaffeinated available)

Pot of Birchall's English Breakfast Tea

Earl Grey, Camomile, Fruit, Green, Darjeeling or Decaffeinated £4.50

SUNDAY LUNCH MENU

This menu is available for tables up to six guests

Two courses £24.50 | Three courses £29.50

STARTERS

Roasted tomato & basil soup

Artichoke pesto, croutons GFO

Twice baked blue cheese soufflé

Cheddar & spring onion sauce V

Chicken & ham hock terrine

Cheese & bacon scone, piccalilli GFO

MAIN COURSE

Giant Yorkshire pudding filled with roast shoulder of pork

Duck fat potatoes, sage stuffing, seasonal vegetables, gravy GFO

Mushroom & cheese tortellini

Sussex mushrooms, baby spinach, hazelnuts, parmesan cheese

Hampshire chalk stream trout

Seasonal vegetables, minted new potatoes, dill hollandaise sauce GF

PUDDINGS

Lemon sponge

Blueberry & gin compote, mascarpone V

Coconut parfait

Mango sorbet, lychees V

Sussex cheddar cheese

Quince jelly, crackers V

V - Vegetarian | GF - Gluten free | GFO - Gluten free option

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens, please ask one of our team members.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.



THE CHEESE BOARD MENU

A choice of 3 for £12.50

TREMAINS SUSSEX CHEDDAR

Organic Cheddar style hard cheese, named after the farm where it is made, it has been matured for at least five months. This cheese has a smooth, creamy texture with a medium to strong flavour.

SMOKED ASHDOWN FORESTER

Organic, firm un-pressed cheese with a creamy, slightly squidgy texture, which has been smoked over oak shavings and matured for 3 months.

ISLE OF WIGHT BLUE

'Best English Cheese' winner at the World Cheese Awards, and the 2019 winner for 'Best Artisan Vegetarian Cheese' in Melton Mowbray. This cheese is a soft young blue cheese made with pasteurised milk.

TUNWORTH

The British version of the Camembert, a soft white rind cheese wonderfully reminiscent of its French cousin. Tunworth is made entirely by hand with pasteurised whole cows milk. This cheese has a long lasting sweet, nutty flavour.

SUSSEX ASH COATED GOAT'S CHEESE

This is sweet, soft and delicately 'goaty' and grassy, with an ice-cream like texture. Kevin and Alison Blunt make their cheese from the raw milk of their own goats. This starts with ladling the curd to the final wrapping.

PORT AND MADEIRA

COCKBURN'S FINE RUBY PORT

This is a full-bodied port with ripe red fruit flavours and a fine structure, it has fresh cherry and raspberry aromas. £6.00 - 50ml

GRAHAM'S 2015 LATE BOTTLE VINTAGE PORT

This wine is made using fruits from premium vineyards in the heart of Portugal's Douro Valley and the expertise of the B carp certified Symington Family Estate. £7.90 - 50ml

BLANDY'S MADEIRA DUKE OF CLARENCE

This is the richest style of Madeira, fully bodied and soft texture maintaining a tradition that goes back to 1811. £6.50 - 50ml